

SYDNEY EST. 1881 JUNCTION

BISTRO MENU





BREADS

OVEN BAKED GARLIC DAMPER (V) 8

+ Cheese \$1

+ Bacon \$2

BRUSCHETTA (V, VEO) 12

Confit tomatoes, marinated in basil oil, finished with feta cheese and a balsamic reduction

SHARE PLATES

VEGETARIAN ARANCINI (GFO, V) 15

Side salad and aioli dipping sauce

HOUSE-MADE SALT AND PEPPER SQUID (GFO) 16

Fresh pineapple cut squid, lightly coated in a lemon pepper dust, flash fried, served with side salad and tartare dipping sauce

PORK BELLY BITES (GFO) 16

Crispy skinned pork belly bites, served with radish, parsley and sprout salad, finished with a drizzle of port and apple glaze

SOUTHERN STYLE CHICKEN WINGS 15

Coated in chef's own southern crumb, served with aioli dipping sauce

POPCORN CHICKEN 15

Succulent pieces of chicken breast coated in chef's own popcorn batter, served with mustard and chive aioli

SOUTH AUSTRALIAN BLACK MUSSELS (GFO) 15

Australian green lip mussels tossed through rich chilli napolitana sauce, served with crusty bread

SPANISH MEATBALLS 15

House-made Spanish pork meatballs stuffed with bocconcini, topped in rich napolitana sauce with crusty bread

TRIO OF BUTTERS (V) 12

Olive, truffle and beetroot butter with crusty bread

MAINS

RIBS & WINGS COMBO PLATTER 50

1Kg of southern fried chicken wings with ½kg rack of USA pork ribs smothered in a smokey BBQ sauce, accompanied with a mountain of golden crunchy chips, freshly battered onion rings and dipping sauces

USA BBQ PORK RIBS ½ RACK 26

Slow cooked in chef's own smokey bourbon sauce with house-made southern slaw and chips **FULL RACK 42**

TWICE COOKED CRISPY PORK BELLY (GFO) 30

Crackling pork belly, served with sweet potato mash, red wine jus and cabbage and fennel salad

CHICKEN AVOCADO BITE (GFO) 26

Succulent grilled chicken breast, topped with double smoked bacon and avocado, finished with creamy garlic sauce and your choice of mash and veg or chips and salad

FRESH 200G CHICKEN 19

SCHNITZEL (GFO)

Fresh chicken breast, crumbed in-house, served with your choice of chips and salad or mash and veg

PARMIGIANA (GFO) 26

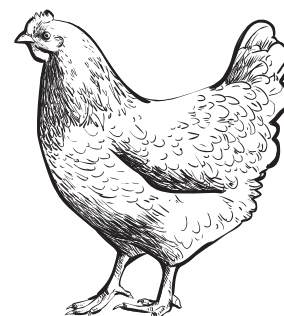
Fresh chicken breast, crumbed in-house, topped with double smoked bacon, napolitana sauce and melted cheese with your choice of chips and salad or mash and veg

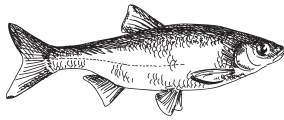
CHICKEN SCALOPPINI (GFO) 28

Succulent chicken breast pan-seared with double smoked bacon, garlic, onion and mushrooms, finished in creamy white wine sauce, served on mash and vegetables

CHICKEN AND MUSHROOM CREPE 19

Succulent chicken breast slow cooked through chef's own creamy mushroom volute, layered in a thin golden crepe, topped with melted cheese, served with chips and salad





SEAFOOD

BARRAMUNDI (GFO) 28
Saltwater barramundi fillet oven baked in lemon soy glaze, topped with crispy bacon, green onions, finished with a sweet soy sauce on a bed of white wine and citrus rice

FISH AND CHIPS 19
Chunky cod fillet freshly battered in chef's tempura beer batter, served with crunchy chips, salad and tartare sauce

CRISPY SKINNED SALMON (GFO) 32
Salmon fillet pan seared in zesty lemon butter sauce, served with twice cooked chats, broccolini, finished with balsamic glaze

SIZZLING PRAWNS (GFO) 30
Plump king prawns tossed through sautéed onion and capsicum, served on rice with seasonal vegetables, sizzling to your table, finished in your choice of sauce:

Chilli

Creamy garlic

Spicy creamy satay

SEAFOOD BASKET 26
Beer battered cod fillet, salt and pepper squid and beer battered prawns, served with chips, salad, lemon and tartare sauce

SALADS

CHICKEN AND MANGO (GFO) 24
Pan-seared pieces of chicken breast tossed through mango and chilli glaze on a crisp garden salad, layered with avocado

THAI BEEF (GFO) 26
Tender strips of beef, wok tossed in sautéed onion and capsicum, finished in chef's own zesty Thai dressing on crisp garden salad with cashews and crunchy noodles

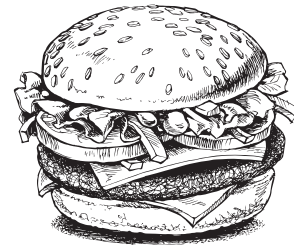
CAESAR (GFO) 18
Cos lettuce, crispy double smoked bacon, parmesan cheese, croutons and soft poached egg tossed through zesty caesar dressing (anchovies optional)

+ *Chicken \$6*

+ *Prawns \$8*

+ *Squid \$6*

WARM MEDITERRANEAN (GFO, VE) 18
Char-grilled eggplant, capsicum, sweet potato,



BURGERS

ALL BURGERS SERVED ON A MILK BUN WITH CHIPS
GFO AVAILABLE

BRISKET BURGER 20
Slow cooked brisket coated in chef's own smokey southern rub with slaw and chilli aioli

THE RUBEN 19
Grilled corn beef stacked on fresh rye with double swiss cheese, sour kraut, pickles and dijonaise mustard

COUNTRY STYLE CHICKEN BURGER 20
Succulent chicken breast in chef's own southern herb and spices panko crumb with double smoked bacon, cheese and salad with chipotle aioli

VEGIE BURGER 19
House-made vegie patty, topped with napolitana sauce, melted cheese and salad

BEEF BURGER 20
Succulent house-made beef patty, double smoked bacon, swiss cheese, salad and lashing of BBQ aioli

GRILL

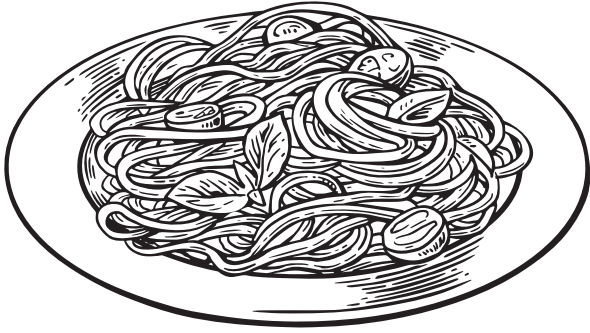
300GM RIB EYE FILLET (GFO) 38
Private selection rib eye served with twice cooked chats through paprika spice, served with garlic buttered broccolini and sautéed mushrooms

VIKING PORK CUTLET 30
Pan-seared viking pork cutlet coated in a spicy cajun marinade, served with twice cooked chats, broccolini, apple and port glaze

300GM GRAIN FED RUMP (GFO) 27
Cooked to your liking, served with chips and salad or mash and veg

LAMB RUMP (GFO) 35
Garlic and herb infused lamb rump, served with twice cooked chats in a paprika butter and seasonal vegetables with seeded mustard gravy

300GM NEW YORK (GFO) 36
Private selection NY cut steak cooked to your liking, topped with 2 massive garlic infused prawns, served with twice cooked chats in



PASTAS

- CARBONARA** 18
Sautéed onion, double smoked bacon and garlic in a creamy white wine sauce, folded through linguini, topped with shaved parmesan
- MEATBALL LINGUINI** 22
House-made pork meatballs sautéed with double smoked bacon in rich napolitana sauce, folded through linguini with baby spinach and shaved parmesan
- VEGETARIAN RISOTTO (GFO, V)** 18
Sundried tomatoes, onion, capsicum, mushrooms, garlic and fresh seasonal vegetables tossed through arborio rice, feta and white wine, topped with shaved parmesan
- SEAFOOD MARINARA** 26
Squid, prawns, mussels and pieces of cod fillet sautéed with onion and capsicum finished in rich napolitana sauce with a hint of chilli, folded through linguini, topped with shaved parmesan

EXTRAS

- VEGETABLES (GFO, VE)** 5
- CREAMY MASH POTATO (GFO)** 5
- GARDEN SALAD (GFO, VE)** 5
- WAFFLE FRIES** 8
- CHIPS** 8
- LOADED CHIPS** 10
With bacon and melted cheese
- ONION RINGS** 10
- SWEET POTATO WEDGES (VE)** 12
- HERB INFUSED CHATS (GFO, V)** 12

SAUCES

ALL GF

- GRAVY** 2
- MUSHROOM** 3
- DIANNE** 3
- PEPPER** 3
- CREAMY GARLIC** 4
- GARLIC PRAWNS** 9

KIDS MEALS

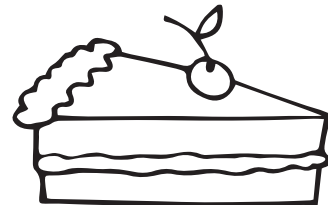
ALL \$10

KIDS EAT FREE TUESDAY-THURSDAY

T&Cs apply

- NUGGETS AND CHIPS**
- SAUSAGE AND MASH (GFO)**
- COCKTAIL FISH AND CHIPS**
- MAC AND CHEESE**
- GRILLED CHICKEN AND CHIPS (GFO)**

(All kids meals include a free ice cream)



DESSERTS

CHOICE OF FRESH CREAM OR ICE CREAM

- DEATH BY CHOCOLATE** 12
Chocolate ooze cake smothered in hot chocolate sauce and shaved chocolate
- STICKY DATE** 12
Warm sticky date pudding topped with butterscotch sauce
- AUSSIE PAVLOVA (GFO)** 12
Just like mum use to make, topped with fresh fruit
- NEW YORK CHEESECAKE** 12
Velvety smooth cheesecake and raspberry coulis

LUNCH SPECIALS \$12

AVAILABLE MON-FRI 11:30AM-2:30PM

HOUSE CRUMBED 150G CHICKEN SCHNITZEL (GFO)

House crumbed chicken schnitzel, served with chips, salad and lemon

STEAK SANDWICH (GFO)

Chargrilled strips of sirloin beef on a Turkish roll, topped with bacon, cheese, grilled onions and BBQ aioli with chips

LAMBS FRY (GFO)

In sautéed onion and bacon sauce, served with mash and veg

SALMON PATTIES (GFO)

Gourmet salmon patties made fresh in house, served with chips, salad and lemon

CHICKEN CAESAR WRAP

Chicken breast strips chargrilled with bacon, cos lettuce, caesar sauce and shaved parmesan with chips

BEEF RISSOLES (GFO)

Mouthwatering house made beef rissoles in rich tomato and onion gravy, served with mash and veg

NIGHTLY SPECIALS

TUESDAY

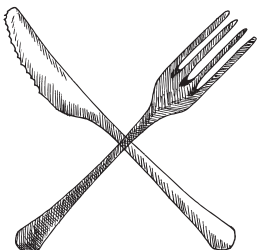
\$12 SCHNITZEL +\$3 FOR PARMI

WEDNESDAY

\$14 RUMP STEAK NIGHT

THURSDAY

\$15 BURGERS



(GFO) - gluten free option
(V) - vegetarian
(VE) - vegan

